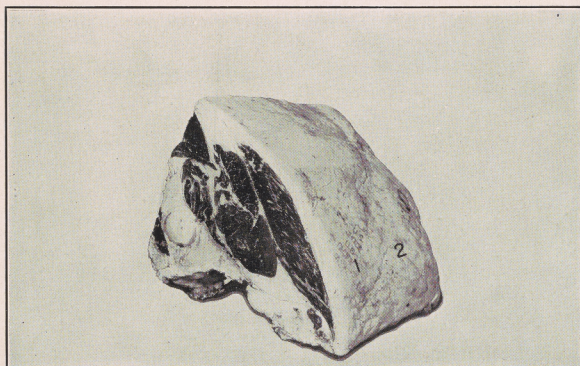
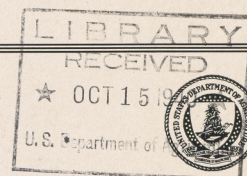


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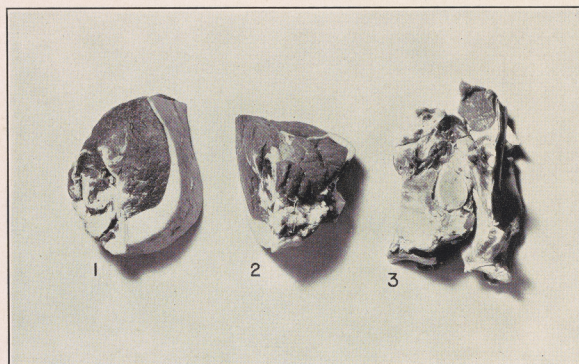


RUMP AND RIB CUTS



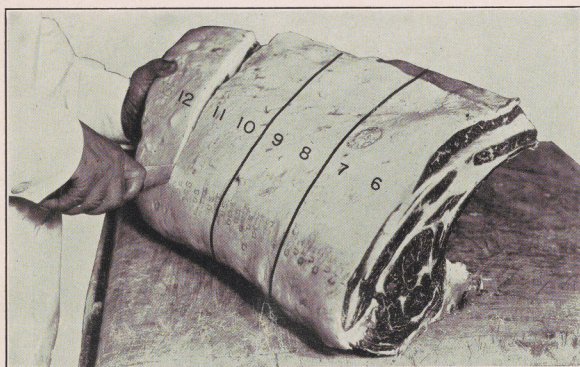
RUMP

(See chart 6.1, wholesale cut H)



RUMP PIECES

1—Boneless rump 2—Triangular piece (boneless) 3—Bones of rump

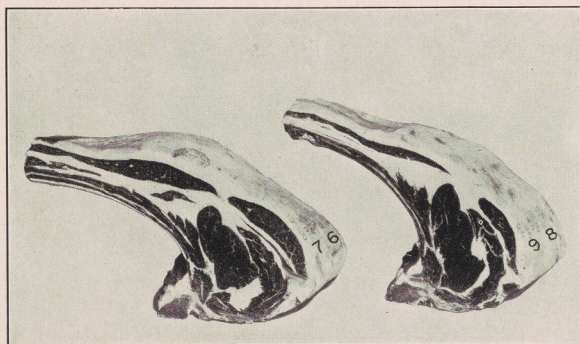


WHOLESALE RIB CUT

(See chart 6.1, wholesale cut F, seven ribs)

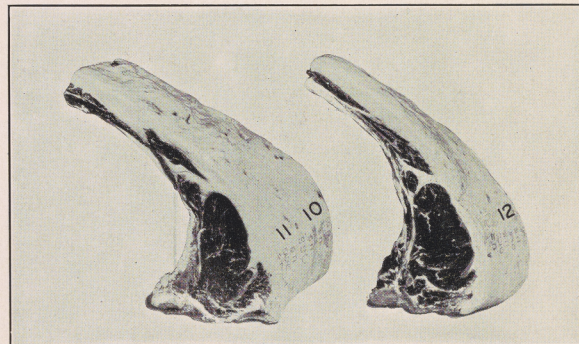


A ROLLED ROAST FROM RIB CUTS
(bones removed)



RIB ROAST

Fourth rib cut—Seventh and sixth ribs
Third rib cut—Ninth and eighth ribs



RIB ROAST

Second rib cut—Eleventh and tenth ribs
First rib cut—Twelfth rib

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